

VIP Room Private Package Dinner Buffet Menu A

Seafood on Ice 冰鎮海鮮

Edible Crab 麵包蟹

Prawn 海蝦

Crab Leg 長蟹腳

Mussel 青口

Appetizers 凍盤

Assorted Sashimi (Salmon, Snapper, Herring)

雜錦刺身(三文魚,鯛魚,希靈魚)

Japanese Assorted Sushi 日式雜錦壽司

Smoked Salmon Platter 煙三文魚碟

Goose Liver Pate on Toast 鵝肝醬多士

Parma Ham with Honeydew Melon 巴馬火腿配蜜瓜

Italian Vegetables Platter with Balsamic Vinegar Dressing 意式什菜拼盤黑醋汁

Salads 沙律

Thai Seafood Pomelo Salad 泰式海鮮柚子沙律
Korean Beef Salad with Kimchi 韓式泡菜牛肉沙律
Potato Salad with Crabmeat Stick 薯仔蟹柳沙律
Penne with Crab Roe and Egg 長通粉蟹籽雞蛋沙律
Garden Green Salad 田園沙律

Soup 湯

Wild Mushroom Truffle Cream Soup 野菌松露忌廉湯 Served with bread roll and butter 各式麵包及牛油

Carving 燒烤肉車

Roasted Ribeye Steak served with Black Pepper Sauce and Gravy 燒肉眼扒配黑椒汁及燒汁



Hot Entrees 熱盤

Pan-fried Lamb Rack 香煎羊扒

French Pan-fried Sole Fillet 法式煎龍利柳

Thai Stir-fried Spicy Mussel 泰式炒青口

American Roasted Pork Ribs 美式燒排骨

Italian Grilled Chicken Loin 意式扒雞扒

Baked Broccoli and Cauliflower with Four Cheese 四色芝士焗雙花

Stir-fried Potato with Onion 洋蔥炒薯仔

Pan-fried Duck Breast with Cranberry Sauce 香煎鴨胸配金巴利汁

Braised Seasonal Vegetables with Crab Meat 蟹肉扒時菜

Stir-fried Glutinous Rice Roll with Pork Fillet in XO Paste XO 醬豚肉炒年糕

Japanese Curry Beef Brisket served with Steamed Rice 日式咖喱牛腩配白飯

Desserts 甜品

Chestnut Cream Cake 栗子忌廉蛋糕

Black Forest Cake 黑森林蛋糕

Tiramisu 意大利芝士蛋糕

Germen Cheesecake 德國芝士蛋糕

Rum and Raisin Cheesecake 冧酒提子芝士蛋糕

Strawberry Mille-feuille 士多啤梨拿破崙

Mixed Fruit Jelly 雜果啫喱

Mango Pudding 芒果布甸

Apple Crumble 蘋果金寶

Fresh Fruit Platter 鮮果碟

Beverages 飲品

Coffee and Tea 咖啡及茶